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TRANSMITTAL LETTER (General - Patent Pending)

al.

14/17 W

Docket No 0112701-029

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Serial No. 09/230,623

Filing Date
June 14, 1999

Examiner S. Weinstein

Group Art Unit 1761

Title:

MULTI-LAYERED CANNED PET FOOD

TO THE ASSISTANT COMMISSIONER FOR PATENTS:

Transmitted herewith is:

Transmittal Letter (General - Patent Pending); Response to Final Office Action (12 pages) and Postcard Return Receipt.

in the above identified application.

- No additional fee is required.
- A check in the amount of

is attached.

The Assistant Commissioner is hereby authorized to charge and credit Deposit Account No. as described below. A duplicate copy of this sheet is enclosed.

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Signature

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Chicago, Illinois 60690

Dated: January 31, 2002

I certify that this document and fee is being deposited on 01/31/02 with the U.S. Postal Service as first class mail under 37 C.F.R. 1.8 and is addressed to the Assistant Commissioner for Patents, Washington, D.C. 20231.

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Renee Street

Typed or Printed Name of Person Mailing Correspondence

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Applicant(s): May et al.

Appl. No.:

09/230,623 June 14, 1999

Filed: Title:

MULTI-LAYERED CANNED PET FOOD

Art Unit:

1761

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Commissioner for Patents Washington, DC 20231

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RESPONSE TO FINAL OFFICE ACTION

Sir:

Please enter the following Response in the above-identified patent application:

In the Specification:

Please replace the paragraph beginning at page 7, line 10, with the following rewritten paragraph:

Alternatively, the substantially solid foodstuff may be cooked rice or noodles, or both. In this case, the settable foodstuff may be freshly cooked rice or noodles. Upon cooling, the freshly cooked rice or noodles form a substantially solid layer. If desired, suitable gelling or thickening agents, for example gums such as kappa-carrageenan, locust bean gum, guar gum and xanthan gum may be added to the rice or noodles. Usually no more than about 2% by weight of gelling or thickening agent is needed.

Please replace the paragraph beginning at page 7, line 21, with the following rewritten paragraph:

Alternatively, the substantially sold foodstuff may be an aspic; for example an aspic which contains cooked vegetable pieces. The aspic may be prepared as is conventional. Additional ingredients such as sugars, salts, spices, seasoning, flavoring agents, minerals, and the like may also be added to aspic. The amount of additional ingredients used is preferably such that they make up bout 0.25% to about 5% by weight of the aspic.